

# APPETIZERS



**SHELLFISH STEAMPOT** Littleneck clams, mussels, shrimp, white wine garlic herb broth, garlic cheese toast 20.99

Ⓞ **GORGONZOLA CHEESE SKINS** Crispy fried potato skins, creamy Gorgonzola sauce, applewood smoked bacon, boom-boom sauce 14.99

**CRAB PRETZEL** Lump crab meat, four cheeses, green onion, Old Bay spice atop soft pretzel sticks baked golden 19.99

Ⓞ **CRAB BALLS** (5) mini crab cakes, broiled, remoulade sauce 21.99

**COCONUT SHRIMP** (4) beer battered, orange-ginger dipping sauce 20.99

**HOT CRAB DIP** Lump crab, four cheeses, Old Bay, sour dough bread bowl 19.99

**FRIED CALAMARI** Parmesan sprinkle, homemade marinara 17.99

**SHRIMP & SCALLOP NACHOS** Gulf shrimp, bay scallops, melted Cheddar-Jack, homemade cheese sauce, tri-color corn chips, salsa, sour cream 18.99

**FRIED GREEN TOMATO & CRAB STACK** Lump crab, corn, country ham, cream 18.99

**ROCKFISH "BITES"** Flash fried sesame panko crumbs, Hawaiian BBQ drizzle, wasabi cream, pickled ginger, seaweed salad 14.99

Ⓞ **BLACK PEPPER SEARED RARE TATAKI TUNA** Sliced sashimi style, pickled ginger, seaweed salad, avocado, soy ponzu sauce (rare only) 19.99

**SHRIMP QUESADILLA** Shrimp, scallions, mild chiles, Cheddar-Jack, soft flour tortilla, cilantro, homemade salsa, sour cream 18.99

Ⓞ **STEAMED SHRIMP** Peel and eat ~ wild caught Gulf shrimp, Old Bay seasoned, homemade cocktail sauce 1/2 pound 14.99 1 pound 25.99

**POT STEAMED MUSSELS** Prince Edward Island mussels, white wine, garlic, olive oil, garlic cheese toast 18.99

**STEAMED LITTLENECK CLAMS** (18) Littlenecks steamed open, white wine garlic herb broth, garlic cheese toast 18.99

**HUSH PUPPIES** (12) Pure Vermont maple & clover honey dipping sauce 12.99

**NAUTI WINGS** (8) Tossed in the sauce of your choice. Old Bay, Thai Chili, Hot, Mild or Naked. Ranch or bleu cheese & celery sticks 14.99

# SOUPS

	cup	bowl
Ⓞ <b>VEGETABLE CRAB SOUP</b>	6.99	7.99
<b>CREAM OF CRAB SOUP</b>	8.99	9.99
<b>HALF &amp; HALF</b>	7.99	8.99
<i>Cream of Crab, Vegetable Crab</i>		
<b>OYSTER STEW</b>	9.99	11.99

# SALADS

Ⓞ **WEDGE** Iceberg, bleu cheese dressing, apple wood bacon, tomato, crumbled Gorgonzola 11.99

**CAESAR** Romaine, Parmesan cheese, homemade cheese croutons, signature dressing 11.99

**GARDEN** Iceberg, mixed greens, grape tomatoes, shredded carrots, cucumbers, homemade cheese croutons, dressing choice 9.99

Ⓞ **AUTUMN'S HARVEST SALAD** Mixed greens, baby spinach, quinoa honey-almond granola, dried cranberries, bacon, bleu cheese, cinnamon-sugar glazed roasted butternut squash, golden raisins, Lemon Dijon vinaigrette 17.99

### Salad Toppers:

- Ⓞ Grilled Chicken Breast 10.
- Ⓞ Grilled Atlantic Salmon 12.
- Ⓞ Grilled Jumbo Shrimp (4) 14.
- Ⓞ Broiled Mini Crab Cakes (4) 20.

# ENTRÉES

**NO SUBSTITUTIONS. Hot rolls and butter served upon request. Entrées include a choice of two sides, replace one side for a house salad additional 2.00**

## SEAFOOD

**BROILED SEAFOOD TRIO** Two jumbo lump crab imperial stuffed shrimp, sea scallops, jumbo lump crab cake 44.99

**FRIED SEAFOOD FEAST** Lump crab cake, jumbo shrimp, sea scallops, flounder fillet 44.99

Ⓞ **BAKED JUMBO LUMP CRAB IMPERIAL** Our Signature Dish—lump crab meat, creamy imperial sauce 41.99

**CRAB CAKES** (2) Our homemade Eastern Shore recipe, deep fried or Ⓞ broiled 39.99

Ⓞ **SEAFOOD NORFOLK SAUTÉ** Sea scallops, large gulf shrimp, jumbo lump crab meat, white wine butter sauce 43.99

**ATLANTIC SEA SCALLOPS** Broiled, buttery bread crumbs OR deep fried panko breaded 33.99

Ⓞ **STUFFED SHRIMP** (4) jumbo Gulf shrimp, lump crab imperial, broiled golden 36.99

**COCONUT SHRIMP** (6) beer battered Gulf shrimp fried golden, orange-ginger dipping sauce 30.99

**FRIED GULF SHRIMP** (6) jumbo, split, hand breaded 30.99

Ⓞ **CEDAR PLANK ROASTED SALMON** North Atlantic salmon, brown sugar mustard glazed 29.99

Ⓞ **ATLANTIC SALMON FILLET** Blackened OR lightly seasoned, grilled 28.99  
Add Lump Crab Imperial 38.99

Ⓞ **FLOUNDER FILLET** Broiled, butter, seasonings, lemon chive Beurre Blanc OR panko breaded fried 29.99

Ⓞ **STUFFED FLOUNDER** Lump crab imperial baked golden 39.99

Ⓞ **CHICKEN CHESAPEAKE** Sautéed boneless breast, lump crab imperial 32.99

## LOBSTER TAIL

Ⓞ **BROILED 5 OZ COLD WATER TAIL**  
Single, drawn butter 29.99  
Single stuffed, Lump Crab Imperial 39.99  
Twins, drawn butter 56.99  
Twins stuffed, Lump Crab Imperial 73.99

### 5 CHOICE CHESAPEAKE BAY ROCKFISH

Local Striped Bass, please choose one:

Ⓞ **Blackened** Pineapple mango salsa 32.99

Ⓞ **Broiled** Lemon butter sauce 32.99

**Tidewater Style** Lump crab, country ham, corn, cream, fried green tomatoes 41.99

Ⓞ **Imperial Style** Lump crab imperial, baked golden 41.99

## BEEF

Ⓞ **PRIME RIB OF BEEF AU JUS** USDA Choice Black Angus grain fed beef aged a minimum of 21 days. Slow roasted in our specially built oven to the peak of tenderness, horseradish cream sauce  
Admiral 16 oz. 40.99 Captain 12 oz. 34.99

Ⓞ **FILET MIGNON** 8 oz. center cut grilled to melt-in-your-mouth tenderness. 39.99

**SONNY'S FILET MIGNON** 8 oz. center cut, gorgonzola cream, haystack onions 40.99

Ⓞ **FILET "OSCAR"** 6 oz. center cut, jumbo lump crabmeat, steamed asparagus, mashed potatoes, sauce Béarnaise 46.99

## LAND & SEA COMBOS

Choose your beef and seafood combination:

Ⓞ **PRIME RIB** 12 oz. slow roasted 46.99

Ⓞ **FILET MIGNON** 6 oz. grilled 49.99

Ⓞ Stuffed Shrimp (2) Crab Cake

Broiled Sea Scallops Ⓞ Lump Crab Imperial

Ⓞ Broiled 5 oz Cold Water Lobster Tail, 6.99

Ⓞ Lobster Tail Stuffed, Lump Crab Imperial 16.99

## SALAD DRESSINGS

Pepper Parmesan	Bleu Cheese
Ranch	Thousand Island
Honey Mustard	Balsamic Vinaigrette
Low Fat Italian	French
Oil & Vinegar (Red Wine or Balsamic)	

# PASTA

House salad, garlic toast

**TENDERLOIN TIPS** Maker's Mark Bourbon enhanced demi-glace, cipollini onions, shallots, wild mushrooms, creamy aged parmesan risotto 33.99

**SHRIMP SCAMPI** Sautéed Jumbo Gulf shrimp, roasted garlic white wine butter sauce, linguine 33.99

**SEAFOOD ALFREDO** Jumbo gulf shrimp, sea scallops, jumbo lump crabmeat, Romano cheese cream sauce, linguine 34.99

**CHICKEN PARMIGIANA** Breaded, sautéed breast, homemade plum tomato sauce, Fontina cheese, Parmesan, linguine 28.99

**VEGETARIAN PASTA PRIMAVERA** Asparagus, green beans, onions, grape tomatoes, sliced red peppers, corn, sautéed in olive oil-roasted garlic, linguine 23.99

## BEVERAGES 3.99 ~ free refills

Fresh Brewed Unsweetened Iced Tea

Pepsi Diet Pepsi Mountain Dew

Sierra Mist Dr. Pepper Ginger Ale

Mug Root Beer Brisk Raspberry Iced Tea

Coffee: Local Fresh Brewed Rise Up ~ Regular or Decaf

Hot Teas: English Breakfast, Green Tea, Decaffeinated

## SPECIALTY BEVERAGES ~ no free re-fills

Squeezed Lemonade 3.99

Squeezed Arnold Palmer 3.99

Milk or Hershey Chocolate Milk 3.49

Hot Chocolate, Whipped Cream 3.99

Saratoga Spring Water 28 oz 6.99

San Pellegrino Italian Sparkling Water 750 ml 6.99

**A 20% gratuity will be added to parties of 6 or more.**

**To ensure timely, efficient service for all guests, split checks limited to 6 per party.**

**If you desire separate checks, please inform your server at the beginning of meal.**

**Thank you for your understanding.**

## SIDES

Fries 3.99

Daily Vegetable 3.99

Coleslaw 3.99

Applesauce 3.99

Stewed Tomatoes 3.99

House Salad 5.99

Sautéed Green Beans, Bacon, Onions 3.99

Baked Potato 3.99 Mashed Potatoes 3.99

Baked or Mashed Potato, Cheese 1.00, Bacon 1.00

Ⓞ Denotes a gluten free item. We use trans-fat free soybean oil in our fryers.



## WHITE WINE

bin#		glass	bottle
	Sparkling, Chandon Brut, CA	(split)	13
195	Veuve Clicquot Brut Yellow Label	95	
200	Prosecco, Zonin, Italy	8	30
201	Moscato, Movendo 'Frizzante' '21 Puglia, Italy	10	38
202	Moscato d'Asti, Ceretto '21, Piedmont, Italy		42
203	Riesling, Relax '21, Germany	9	34
	Pinot Grigio, Caposaldo '22, Italy	9	
210	Pinot Grigio, Barone Fini '22, Italy		34
211	Pinot Grigio, Santa Margherita '22, Italy		58
215	Rosé, Côte Mas Rosé '23, France	10	38
216	Rosé, H & B Chateaufeuf Du Pape '21, Provence, France		42
218	White Zinfandel, Beringer '20, St. Helena, CA	8	30
220	Sauvignon Blanc, Matua '22, N.Z.	10	38
221	Sauvignon Blanc, Kim Crawford '22, N.Z.		42
	Chardonnay, Stone Cellars '21, CA	8	
230	Chardonnay, Murphy-Goode '22, CA	10	38
233	Chardonnay, La Crema, '22 Monterey, CA	12	46
234	Chardonnay, Sonoma-Cutrer '21, Russian River	14	54
235	Chardonnay, Frank Family '21, Carneros, CA		66
236	Chardonnay, Rombauer '21, Napa		74
237	Chardonnay, Cakebread Cellars '21, Napa		82

## RED WINE

bin#		glass	bottle
310	Pinot Noir, Mark West Black '21, CA	10	38
313	Pinot Noir, Belle Glos Balade '21, Santa Rita Hills		66
315	Merlot, Noble Vines '21, CA	9	34
320	Merlot, Alexander Valley '20, Sonoma		44
325	Merlot, Duckhorn '19, Napa	(1/2 Bottle)	52
330	Malbec, Alta Vista Estate '22, Argentina	10	38
360	Blend, C&C Double Trouble '20, Columbia Valley	10	38
362	Blend, Pessimist '21, Paso Robles, CA		52
364	Blend, Orin Swift Papillon '20, Napa Valley		95
370	Cabernet Sauvignon, Charles & Charles '20, WA	10	38
371	Cabernet Sauvignon, St Huberts The Stag '22, Paso Robles	13	50
372	Cabernet Sauvignon, DECOY by Duckhorn '20, Sonoma	15	58
373	Cabernet Sauvignon, Beringer Knights Valley '19, Napa		66
375	Cabernet Sauvignon, Far Niente "Post & Beam" '21, Napa Valley		94
376	Cabernet Sauvignon, Caymus '21, Napa		110

Vintages may be subject to change. Any unfinished bottle of wine may be re-corked and bagged to take to hotel if walking and if driving the rear-most seat of car or trunk.

## NO WAKE ZONE

**POMEGRANATE VIRGIN PALOMA** Pom, grapefruit juice, lime juice, agave nectar, club soda 7

**FALL FIZZ** Apple cider, Q ginger beer, cinnamon stick, caramel rim 6

**LAVENDER FIELDS** Squeezed lemonade, lavender syrup, club soda 6

**CRANBERRY MOCK MULE** Q ginger beer, lime juice, mint, cranberry juice 7

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**Thank you for your understanding.**

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions. Please notify your server of any food allergies.

## COCKTAILS

**FRESH SQUEEZED CRUSHES** Steel Blu Orange, Grapefruit or Lemon Vodka 10  
Club soda makes any crush skinny

**FISH HOUSE RED SANGRIA** Homemade, fresh fruit recipe, over ice  
glass 8 pitcher 27

**FISHERMAN'S INN-FUSION: AUTUMN SPICED SOUR** Apple & cinnamon infused Jim Beam Bourbon, sour, shaken, Cabernet Sauvignon floater, cinnamon stick 12

**TENNESEE CIDER MULE** Jack Daniels Whiskey, Amaretto, apple cider, lime juice, Q ginger beer 12

**JAMESON ORANGE CRUSH** Jameson Orange Irish Whiskey, squeezed OJ, triple sec, and Starry 12

**BOURBON CRUSH** Woodford Reserve Bourbon, squeezed orange, lime juice, triple sec, splash cranberry juice, ginger ale 14

**ADULT STRAWBERRY LEMONADE** Skyy Strawberry Vodka, strawberry puree, squeezed lemonade, Prosecco top 10

**BLOODY POINT BLOODY** Absolut Peppar Vodka, homemade Bloody Mary Mix, Old Bay rim 11

**CIDER HOUSE PRESS** Stoli Salted Karamel Vodka, squeezed lemon, apple cider, salted caramel rim 11

**CRANBERRY MULE** Steel Blu vodka, squeezed lime, cranberry juice, Q ginger beer, and cranberries 11

**MANGO COSMO** Locally crafted (Del), 6 times distilled Steel Blu vodka, Cointreau, mango puree, cranberry juice, lime juice 12

**SPICED CRANBERRY PALOMA** Cuervo 1800 Silver Tequila, cranberry juice, house margarita mix, grapefruit, cinnamon 12

**APPLE CIDER MARGARITA** Cuervo 1800 Silver Tequila, Grand Marnier, agave nectar, apple cider, squeezed lime juice, cinnamon sugar rim 13

**NAUTI MERMAID** Captain Morgan Spiced Rum, Don Q Coconut Rum, orange juice, pineapple juice, Blue Curaçao 10

**A SHORE THING** Don Q Coconut Rum, fresh berries, squeezed lime, agave nectar, ginger ale topped, mason jar 10

**TOP DECK MARGARITAS** Choose your tequila! 1.5 oz pour, fresh mix, Cointreau and Grand Marnier.

Don Julio 1942 Anejo 40	Don Julio Blanco 20
Clase Azul Reposado 35	Patron Silver 19
Cincoro Blanco 22	1800 Silver 16
Casamigos Reposado 20	

**No Refunds on Cocktails**

## LITE FARE

**SINGLE CRAB CAKE PLATTER** ~ Homemade award-winning crab cake, fried or © broiled, one side 22.99 *Sub side house salad additional 2.00*

**CRAB CAKE SANDWICH** ~ Fried or broiled, sandwich roll, lettuce, tomato, pickles, fries 22.99

**BAKED CRAB MELT** ~ Lump Crab Imperial, sliced tomato, Ciabatta bread, melted Fontina, Provolone, fries 22.99

**FRIED OYSTER SANDWICH** ~ Shucked Chesapeake Bay oysters, lightly breaded, fried golden, brioche roll, lettuce, tomato, fries 22.99

**SALMON BLT** ~ Grilled or blackened, bacon, lettuce, tomato, honey grain mustard aioli side, kettle chips. Toasted bread choice 18.99 18.99

**FISH & CHIPS** ~ Flaky Cod fillets, batter dipped, crispy fried, malt vinegar side, fries, coleslaw 19.99

**SHRIMP SALAD SANDWICH** ~ Our famous recipe, touch of Old Bay, lettuce, tomato, bread choice, pickles, fries 18.99

**SHRIMP SALAD PLATE** ~ Stuffed Roma tomato crown, spring mix lettuces, cucumbers, pickled red onions, assorted crackers 19.99

**GRILLED MARINATED CHICKEN CLUB** ~ 6 oz. boneless breast, Applewood smoked bacon, green leaf lettuce, ripe tomato, bread or toast choice, Old Bay aioli, kettle chips 17.99

**STACKED DOUBLE HAMBURGER** ~ Grilled ground Angus, toasted brioche, green leaf lettuce, ripe tomato, pickles, fries. 16.99  
*American, Swiss, Cheddar-Jack, Bleu, Provolone/Fontina cheese. 1.00 Applewood smoked bacon 2.00*

## SIDES

Applesauce 3.99	Fries 3.99	Daily Vegetable 3.99
Stewed Tomatoes 3.99	Coleslaw 3.99	House Salad 5.99
Sautéed Green Beans, Bacon, Onions 3.99		Baked Potato 3.99
Mashed Potatoes 3.99	~ Baked or Mashed Potato, Cheese 1.00, Bacon 1.00	

## SALAD DRESSINGS

Pepper Parmesan Bleu Cheese Ranch Thousand Island Honey Mustard  
Balsamic Vinaigrette Low Fat Italian French Oil & Vinegar (Red Wine or Balsamic)

# **DESSERT SPECIALS & AFTER DINNER SPIRITS**

## **BROWNIE SUNDAE**

Ghirardelli triple chocolate chip loaded brownie, served warm with hot fudge, whipped cream, sprinkles, and topped with a cherry. Served with the ice cream scoop of your choosing...8.99

## **HOT APPLE PIE IN A MUG**

Our apple pie with walnut, cinnamon crumble, layered with our French vanilla ice cream topped with caramel sauce, and fresh whipped cream...8.99

## **CLASSIC CRÈME BRULEE**

Baked creamy custard topped with caramelized sugar crust...7.99

## **COCONUT CREAM PIE - Our Best Seller!**

Homemade pie crust filled with coconut mousse and toasted coconut plated on a salted caramel sauce drizzle and whipped cream...8.99

## **COOKIES & CREAM SMITH ISLAND STYLE CAKE**

Maryland's State Dessert. 12 perfect layers with decadent frosting and Oreo pieces...8.99

## **HOMEMADE ICE CREAM**

**Chocolate \* Vanilla Bean \* Caramel Pecan \* Coffee \* Cookies N' Cream \* Pumpkin Praline**  
One Scoop...3.50 ~ Two scoops...5.99

## **HOT FUDGE SUNDAE**

Choice of two scoops of our homemade ice cream, hot fudge, whipped cream, sprinkles and a cherry...6.99

## **MISSISSIPPI MUD PIE**

Homemade Oreo cookie crust filled with our rich coffee ice cream, topped with chocolate fudge, toasted almonds, and whipped cream...8.99

## **OLD FASHIONED ROOT BEER FLOAT**

Mug Root Beer, homemade vanilla bean ice cream, topped with whipped cream...6.99

## **ROBIN'S FAMOUS HOMEMADE BREAD PUDDING**

Served warm, with homemade vanilla ice cream, topped with fresh whipped cream and sauce...8.99  
Ask your server for today's flavor!

## **TRADITIONAL NY STYLE PLAIN CHEESECAKE**

Add homemade raspberry puree, chocolate, or strawberry sauce...8.99

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**Nutella Espresso Martini** ~ Jameson Cold Brew, Frangelico, Bailey's Chocolate liqueur & a cocoa powder dusting. 12  
**Snickertini** ~ Stoli Salted Caramel vodka, Bailey's Irish cream, Bailey's Chocolate liqueur, Skrewball Peanut Butter Whiskey, cream, caramel & Ghirardelli chocolate rim. 12

### **AFTER DINNER CORDIALS**

Grand Marnier   Bailey's Irish Cream   RumChata   B&B   Amaretto DiSaronno   Taylor Fladgate Port (10 yr)  
Courvoisier VSOP   Hennessy   Sambuca   Remy Martin   Chamborde   Frangelico   Skrewball Peanut Butter Whiskey

### **SINGLE MALT SCOTCHES**

Glenmorangie (10 yr) - The Glenlivet (12 yr) - Macallan (12 yr)

10.8.24

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